

Graziano's Restaurant

9227 SW 40th St 33165-4150 · +13052250008 · Updated: Jan 14, 2026

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COLD APPETIZERS 5

Picada Grazianos

italian salami selection, copa di testa; gouda and parmesano regiano cheeses; neapolitan style eggplant, roasted italian peppers and marinated olives

AVAILABLE OPTIONS

Tabla Chica: \$15.00

Tabla Grande:

\$28.00

Burratina De Buffala De La Puglia, Speck Del Alto Adige Y Tomate

burratina di buffalo di puglia and alto adige speck, and beefsteak tomato

\$18.00

Mozzarella Di Buffalo Di Campana Y Tomate

mozzarella di buffalo di campana, ripe beefsteak tomato, fresh basil, balsamic vinegar & extra virgin olive oil

\$11.00

Berenjena Napolitana A La Zia Olimpia

aunt olimpias homemade napolitan style eggplant

\$8.00

Lengua De Res Y De Cerdo A La Vinagreta

marinated beef and pork tongue

\$8.00

HOT APPETIZERS 5

Provoleta Parrillera Con Tomate, Oregano Y Oliva Extra Virgen

grilled argentine provolone cheese topped with fresh beefsteak tomatoes, oregano & extra virgin olive oil

\$15.00

Chorizos De Caza - Jabali, Faisan, Cordero Merguez -flambeados Al Cognac

game sausages-spicy wild boar, lambmerguez, pheasant with hazelnuts- flambe with cognac

\$16.00

Morcilla Con Polenta Y Tomate Fresco A La Parrilla

grilled homemade argentine style blood sausage, grilled polenta and burn tomato

\$8.00

Mollejitas De Res Tiernizadas, Berro Y Shallots Flambe Con Calvados

grilled veal sweet bread with watercress and shallots flambe with calvados

\$14.00

Chorizo Casero

grilled homemade argentine style sausage made with pork and beef, lightly seasoned or our spicy version

AVAILABLE OPTIONS

\$5.00

Chorizo Picante: \$5.00

SALADS 5

Arugula Con Queso Stilton Azul Ingles Y Parmesano

organic arugula, british blue stilton and parmesano padano seasoned with modena balsamic vinegar and extra virgin olive oil

AVAILABLE OPTIONS

Small: \$9.00

Large: \$12.00

Grazianos

fresh organic spring mix, beefsteak tomatoes, red onions, palm hearts, and marinated olives

AVAILABLE OPTIONS

Small: \$9.00

Large: \$12.00

Berro, Tomate Y Ajo

fresh locally grown watercress salad with beefsteak tomatoes and garlic

AVAILABLE OPTIONS

Small: \$9.00

Large: \$12.00

Tomate Al Oreganato Con Oregano Fresco Y Vinagre De Vino

ripe beefsteak tomatoes, garlic and fresh oregano

AVAILABLE OPTIONS

Small: \$7.00

Large: \$9.00

Ensalada Rusa

russian salad with potatoes, carrots, green peas and mayonnaise

\$7.00

ARTISAN PASTAS 5

Fettuccini Vongole En Reduccion De Vino Torrontes, Scallions Y Tomate

\$29.00

fettuccini with fresh clams in torrontes wine reduction, scallions and beefsteak tomatoes

Rigatoni A La Rusticana

\$25.00

rigatoni, farm raised organic grilled chicken, sun-dried tomatoes and asparagus in a creamy blue stilton sauce

Ravioles De Langosta Trozada En Masa De Azafran Con Salsa Rosa

\$32.00

chunks of lobster meat, sherry wine, and roasted garlic ravioli wrapped in saffron dough

Canelones De Carne Braseada Y Ricota Gratinados Con Salsa Rossini

\$29.00

malbec braised beef and ricotta canelonnini with rossini sauce

Ravioles De Espinaca Y Ricotta Con Salsa Filletto

\$19.00

spinach ricotta ravioli with filletto sauce

MEATS FROM THE ASADOR 5

Corderito De Iowa

\$29.00

young all-natural iowa farm lamb marinated with fresh fine herbs, dijon mustard and white wine.

Costillar De Res

\$29.00

angus wide cut short ribs

Entrana De Novillo Angus Al Asador

\$29.00

whole angus hand cut skirt steak

Lechoncito

\$29.00

young pork locally raised, marinated with a fine herb chimichurri

Pollo Al Limon

AVAILABLE OPTIONS

Half: \$17.00

Whole: \$29.00